

Vanilla Buttercream Frosting

Ingredients

Dry

1 ½ cups powdered sugar

3 T butter

$\frac{3}{4}$ teaspoon vanilla

1 Tablespoon milk

Liquid

Directions

1. In medium bowl, mix powdered sugar and butter with spoon or electric mixer on low speed. Stir in vanilla and 1 tablespoon of the milk.
2. Gradually beat in just enough remaining milk to make frosting smooth and spreadable. If frosting is too thick, beat in more milk, a few drops at a time. If frosting becomes too thin, beat in a small amount of powdered sugar.
3. Frost on cake with a straight edged spatula.